

# WINE NOTES

## RESERVE CHARDONNAY

Wine  
Reserve Chardonnay

Grape  
Chardonnay

Valley  
Maipo

Harvest  
Hand picked in 12-14 Kg. containers

Alcoholic Fermentation  
Between 16 to 25 days at 16-18°C. Once this process is concluded, the wine is left on light lees fermentation, stirring once a week

Aging Process in Barrels  
Five months in French Oak

Aging Process in Bottle  
Two Months

Tasting Notes

Colour  
Brilliant yellow with golden tones

Aroma  
Intense banana, papaya, pineapple and mango aromas combined with elements such as toasted oak, vanilla and butterscotch

Palate  
Concentrated, great volume, with mineral and tropical notes, nice and persistent

Food Pairings  
Sea food, pastas, white meats and mild cheese

Cellaring potential  
Best during the first 2 to 3 years kept between 12-15°C



Brilliant Spices STRUCTURE AROMAS Tannins BODY